

3-305.11 Food Storage.

(A) Except as specified in ¶ (B) and (C) of this section, food shall be protected from contamination by storing the food:

- (1) In a clean, dry location;
- (2) Where it is not exposed to splash, dust, or other contamination; and
- (3) At least 15 cm (6 inches) above the floor.

(B) Food in packages and working containers may be stored less than 15 cm (6 inches) above the floor on case lot handling equipment as specified under § 4-204.122.

(C) Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

3-305.12 Food Storage, Prohibited Areas.

Food may not be stored:

- (A) In locker rooms;
- (B) In toilet rooms;
- (C) In dressing rooms;
- (D) In garbage rooms;
- (E) In mechanical rooms;
- (F) Under sewer lines that are not shielded to intercept potential drips;
- (G) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed;
- (H) Under open stairwells; or
- (I) Under other sources of contamination.

See **Floors, Walls, and Ceilings** for more Food Code references.

Dry Goods Storage

A dry storage area is a room or area designated for the storage of packaged or containerized bulk food that is not potentially hazardous and dry goods such as single service items. Dry goods are best kept at temperatures of 50 to 70 degrees F. They should be kept under a relative humidity of 50 to 60% to prevent bacterial growth and rusting of the cans.

The floor space required for dry food storage is generally a space equal to 25% of the food preparation area(s). A minimum of 100 square feet of floor space would be recommended for dry storage.

Shelving units should be a minimum of 18 inches in depth and at least three tiers high. Shelving must be constructed in an easily cleanable design of smooth metal or plastic. All shelves located below a counter or work surface should be set back at least 2 inches from the drip line of the surface above. All storage shelving and counters must have smooth and easily cleanable surfaces with no gaps.

Shelves should be a minimum of 1 inch away from the wall or sealed to the wall. Bottom shelves must be at least 6 inches above the floor with a clear unobstructed area below or be the upper surface of a completely sealed continuously coved 4 inch high curb. Legs used for support shall be smooth round metal legs. Particle board, plywood, or bare wood shelving is not acceptable.

Tracks or channels installed as sliding door guides for storage cabinets may not be recessed. A minimum 2 inches of the track must be removed from each end of the door guide to facilitate cleaning.

Electrical panels, large fire prevention system components or similar wall-mounted equipment shall not be installed in food storage rooms unless adequate approved provision is made to compensate for the space required for the installation.

Each department in a grocery store which handles unpackaged food, (i.e. deli, meat, produce, bakery, etc.), should provide its own dry food storage space within each area.

Bars and taverns require areas for beverage and bar supply storage. Liquor storage rooms must also have approved floors, walls and ceilings.

Storage rooms shall open into the food facility. Storage sheds must meet all facility requirements and be approved by LLCHD and Building and Safety.

Dry storage areas shall never be used to store employee personal items. **(See Dressing & Locker Rooms)**